



## 點心嗜味套餐 DIM SUM TASTING MENU

每位 per person

HK\$428

### 明閣兩小碟

醋香小黃瓜黑木耳·極品蜜汁叉燒

Ming Court Appetiser Duo

Chilled cucumber and black fungus in black vinegar sauce

Supreme barbecued pork loin in honey sauce

### 天天老火湯

Soup of the day

### 明閣精選點心

筍尖鮮蝦餃·欖菜蓮藕素粉果·金銀蛋鮮蝦菜苗餃

蛋白海皇脆春卷·雲腿茸蝦多士

櫻花蝦臘味蘿蔔干絲酥·香煎泡菜豚肉窩貼

Ming Court Dim Sum Delights

Steamed shrimp dumpling with bamboo shoots

Steamed vegetable dumpling with pickled olives and lotus root

Steamed vegetable dumpling with salted egg, preserved egg and shrimp

Deep-fried spring roll with egg white and assorted seafood

Deep-fried shrimp toast with Yunnan ham

Baked turnip pastry with red cherry shrimp and air-dried meat

Pan-fried pork dumpling with kimchi

### 芭樂香芒鮮果露

Chilled guava cream with mango and sago

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所有價目以港元計算另加一服務費

All prices in HKD and subject to 10% service charge





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## 午市套餐 – 日 LUNCH SET MENU – SUN

每位 per person

HK\$468

天天老火湯  
Soup of the day

筍尖鮮蝦餃·清湯小籠包·欖菜蓮藕素粉果  
Steamed shrimp dumpling with bamboo shoots  
Steamed soup dumpling with minced pork  
Steamed vegetable dumpling with pickled olives and lotus root

清蒸豆腐龍躉柳  
Sautéed giant garoupa fillet with tofu in supreme soy sauce

素千層竹笙濃雞湯浸菜苗  
Simmered seasonal greens with bean curd sheets and bamboo piths in chicken broth

崧子豉油皇牛鬆炒飯  
Fried rice with pine nuts and minced beef in supreme soy sauce

香芋鮮奶燉蛋白  
Double-boiled sweetened egg white with taro

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## 午市套餐 – 月 LUNCH SET MENU – MOON

每位 per person

HK\$638

### 明閣兩小碟

酒香海蜇醉鮑魚·極品蜜汁叉燒

Ming Court Appetiser Duo

Drunken abalone with jellyfish in Hua Diao wine sauce

Supreme barbecued pork loin in honey sauce

筍尖鮮蝦餃·瑤柱滑燒賣·欖菜蓮藕素粉果

Steamed shrimp dumpling with bamboo shoots

Steamed pork dumpling with shrimp and conpoy

Steamed vegetable dumpling with pickled olives and lotus root

### 姬松茸螺頭滋補水鴨湯

Double-boiled teal duck soup with matsutake mushrooms and sea whelk

### 金腿芙蓉鴛鴦蝦球

(另加\$200選配六頭南非鮑魚伴鵝掌)

Steamed egg white with lobster, tiger prawn and Yunnan ham

(6-head South African abalone and goose web plus \$200)

### 黑皮雞樅菌炒菜遠

Sautéed seasonal greens with termite mushrooms

### 蟹肉瑤柱炒飯

Fried rice with crab meat and conpoy

### 黑糖桃膠薑汁3.6牛奶奶凍

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce

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## 素食午市套餐 VEGETARIAN LUNCH SET MENU

每位 per person

HK\$488

鹽燒茄段伴黃金脆米

Grilled eggplant in salt with golden rice crisps

欖菜蓮藕素粉果·香煎松露上素腐皮卷

Steamed vegetable dumpling with pickled olives and lotus root

Pan-fried vegetarian bean curd roll with black truffle paste

天子蘭花燉竹笙花菇

Double-boiled dendrobium flower soup with bamboo piths and shiitake mushrooms

羊肚菌榆耳炒爽菜

Stir-fried assorted vegetables with morel mushrooms and elm fungus

杏汁雲耳百合浸菜苗

Simmered seasonal greens with black fungus and lily bulbs in almond juice

崧子欖菜素炒飯

Fried rice with pine nuts and preserved vegetables

生磨合桃露

Freshly grind sweetened walnut soup





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## 精選點心 DELUXE DIM SUM

松茸羊肚菌灌湯餃 Steamed soup dumpling with matsutake and morel mushrooms	每位 per person \$158
 三文魚籽香茜海鮮糰 Steamed assorted seafood dumpling with salmon roe and coriander	每位 per person \$38
 筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	四件 4 pieces \$88
 瑤柱滑燒賣 Steamed pork dumplings with shrimp and conpoy	四件 4 pieces \$88
牛肉清湯浸牛肉球 Simmered beef dumplings with dried tangerine peel and coriander in clear broth	三件 3 pieces \$78
 欖菜蓮藕素粉果 Steamed vegetable dumplings with pickled olives and lotus root	三件 3 pieces \$78
蜜汁叉燒包 Steamed barbecued pork buns	三件 3 pieces \$78
荷香迷你珍珠雞 Steamed glutinous rice with chicken, conpoy and egg	兩件 2 pieces \$78

 明閣精選美饌 Ming Court signatures

 素菜 Vegetarian



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## 精選點心

### DELUXE DIM SUM

香煎墨魚餅 Pan-fried cuttle fish patties	四件 4 pieces \$88
酥炸蜂巢芋角 Deep-fried taro puff pastries with minced pork and dried shrimps	三件 3 pieces \$78
 香煎松露上素腐皮卷 Pan-fried vegetarian bean curd rolls with black truffle paste	三件 3 pieces \$78
瑤柱臘味蒸蘿蔔糕 Steamed turnip pudding with conpoy and air-dried meat	每碟 per portion \$78
 海龍皇脆皮紅米腸 Steamed red rice rolls with seafood and crisps	每碟 per portion \$148
 XO 醬炒腸粉 Sautéed rice rolls in homemade XO sauce	每碟 per portion \$128
蘆筍元貝腸粉 Steamed rice rolls with asparagus and scallops	每碟 per portion \$118
極品叉燒腸粉 Steamed rice rolls with supreme barbecued pork	每碟 per portion \$118

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## 餐前小食 APPETISERS

-  蒜香椒鹽百花釀龍蝦鉗  
Deep-fried lobster claw stuffed with minced shrimp in spicy salt and pepper 每位 per person  
\$198
-  酒香海蜇醉鮑魚  
Drunken abalone with jellyfish in Hua Diao wine sauce 每位 per person  
\$98
- 酒香青瓜醉鵝肝  
Drunken foie gras with cucumber in Hua Diao wine sauce 每位 per person  
\$98
- 海蜇三重奏 (芹香海蜇頭、醋香紫海蜇、XO 醬海蜇絲)  
Jellyfish trio 例 regular  
(Celery, black vinegar sauce, homemade XO sauce) \$238
- 避風塘鱔魚粒  
Deep-fried codfish cubes in Typhoon Shelter style 例 regular  
\$268
- 黑椒鹽燒牛脷粒  
Fried ox tongue cubes with black pepper 例 regular  
\$198
- 酥炸廣島蠔  
Deep-fried Hiroshima oysters 四件 4 pieces  
\$188
-  煙燻素鵝  
Smoked vegetarian bean curd rolls 例 regular  
\$138
-  椒鹽老豆腐粒  
Deep-fried bean curd with spicy salt and pepper 例 regular  
\$118
-  脆香三疊 (琥珀甜桃仁、蒜鹽黑椒腰果、鹽香脆藕片)  
Crispy trio 例 regular  
(Sweetened walnuts, fried cashew nuts with garlic salt and black pepper, fried lotus root chips with salt) \$118
-  醋香小黃瓜黑木耳  
Chilled cucumber and black fungus in black vinegar sauce 例 regular  
\$88

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## 明爐燒烤 BARBECUED

醬燒脆皮乳豬 Roasted suckling pig	例 regular \$398	半隻 half \$788	一隻 whole \$1,488
乳豬拼盤 (可選燒鵝、叉燒、豉油雞或芹香海蜇頭) Roasted suckling pig combinations (Choice of roasted goose, supreme barbecued pork loin in honey sauce, marinated chicken in soy sauce or jellyfish with celery)		雙拼 two types \$438	三拼 three types \$498
 馳名片皮鵝 (兩食) (敬請預訂) Roasted goose in two courses, Cantonese style (Advance order only)			一隻 whole \$1,188
 潮蓮燒鵝 Roasted goose, Chao Zhou style	例 regular \$308	半隻 half \$588	一隻 whole \$1,088
脆皮燒腩肉 Roasted pork belly with five spices			例 regular \$268
 極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$308
頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 half \$338	一隻 whole \$638

 明閣精選美饌 Ming Court signatures



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## 湯羹 SOUP

清燉官燕 (可選高湯、紅燒或濃鷄湯) Double-boiled supreme bird's nest (Choice of double-boiled in superior soup, braised in superior broth or braised in chicken pottage)	每位 per person \$588
花膠松茸燉螺頭 Double-boiled superior soup with fish maw, sea whelk and matsutake mushrooms	每位 per person \$438
姬松茸螺頭滋補水鴨湯 Double-boiled teal duck soup with matsutake mushrooms and sea whelk	每位 per person \$228
 鮮杏汁菜膽竹笙燉螺頭 Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	每位 per person \$228
 濃湯花膠雞絲羹 Chicken consommé with fish maw, shredded chicken, shiitake mushrooms and black fungus	每位 per person \$248
羊肚菌西湖牛肉羹 Braised minced beef soup with morel mushrooms and coriander	每位 per person \$138
宮廷酸辣海鮮羹 Hot and sour soup with assorted seafood	每位 per person \$138
龍皇帶子羹 Seafood soup with bean curd	每位 per person \$138
天天老火湯 Soup of the day	每位 per person \$88

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## 鮑魚海味

### ABALONE & DRIED SEAFOOD

蠔皇 30 頭皇冠吉品鮑魚 Braised 30-head Yoshihama abalone in supreme oyster sauce	每位 per person \$1,288
蠔皇原隻 4 頭南非鮑魚伴松本茸 Braised 4-head South African abalone with honshimeji mushroom in supreme oyster sauce	每位 per person \$358
紅燒花膠伴天白菇 Braised supreme fish maw with shiitake mushroom	每位 per person \$438
鮑汁扣關東遼參伴天白菇 Braised Kanto sea cucumber with shiitake mushroom in supreme abalone sauce	每位 per person \$318
鮑汁扣鵝掌柚皮 Braised goose web with pomelo peel in supreme abalone sauce	每位 per person \$138
蝦籽柚皮 Braised pomelo peel with dried shrimp roe	每位 per person \$108

## 生猛海鮮

### LIVE SEAFOOD

生猛澳洲龍蝦 (敬請預訂) Australian lobster (Advance order only)	時價 market price
老鼠斑 (敬請預訂) High fin garoupa (Advance order only)	時價 market price
紅瓜子斑 (敬請預訂) Melon-seed garoupa (Advance order only)	每兩 per tael \$110
東星斑 Leopard coral garoupa	每兩 per tael \$98
沙巴龍躉石斑 Sabah garoupa	每條 per piece \$1,188 (約 2 斤 around 2 catty)

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## 海鮮 SEAFOOD

- |  |                         |
|--|-------------------------|
|  蝦籽鮮菌麒麟東星斑        | 每條 per piece<br>\$1,688 |
| Sautéed leopard coral garoupa fillet with bean curd sheets,<br>wild mushrooms and dried shrimp roe |                         |
|  豉油皇蔥燒法國銀鱈魚       | 例 regular<br>\$498      |
| Pan-seared French codfish fillet with spring onion in supreme soy sauce                            |                         |
| 三蔥爆龍躉球   | 例 regular<br>\$498      |
| Sautéed giant garoupa fillet with onions, spring onions and shallots                               |                         |
| 川椒虎蝦球  | 例 regular<br>\$428      |
| Sautéed tiger prawns in Sichuan peppercorn sauce   |                         |
|  芙蓉金沙虎蝦球          | 例 regular<br>\$428      |
| Steamed egg white with tiger prawns in salty egg yolk sauce  |                         |
| XO 醬野菌炒桂花蚌   | 例 regular<br>\$428      |
| Sautéed Canadian clams with XO chili sauce and wild mushrooms                                      |                         |
| 砵酒什菌窩燒生蠔   | 例 regular<br>\$398      |
| Braised oysters with assorted mushrooms in Port wine sauce   |                         |
| 蘆筍榆耳炒鮮元貝   | 例 regular<br>\$398      |
| Sautéed scallops with elm fungus and asparagus   |                         |
|  海生蝦炒蛋白         | 例 regular<br>\$388      |
| Scrambled egg white with shrimps and perilla leaf crisps   |                         |
| 蒜子豆腐紅燜斑腩煲  | 例 regular<br>\$368      |
| Stewed garoupa belly with bean curd and garlic in clay pot   |                         |

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## 豬肉、牛肉 PORK & BEEF

羅勒珍果鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with Thai basil and cashew nuts	例 regular \$1,188
<b>明</b> 蔥香頭抽芥末鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with spring onions in wasabi soy sauce	例 regular \$1,188
油雞樅菌彩椒百合美國極黑和牛粒 Sautéed US Wagyu beef with marinated termite mushrooms, bell pepper and lily bulbs	例 regular \$468
薑蔥蜆蚶炒美國極黑和牛片 Sautéed US Wagyu beef with ginger and spring onions in clam sauce	例 regular \$468
<b>明</b> 黑椒雙蔥美國極黑和牛粒 Sautéed US Wagyu beef with onions and spring onions in black pepper sauce	例 regular \$468
陳皮香茜蒸美國極黑和牛肉餅 Steamed US Wagyu beef patties with dried tangerine peel and coriander	例 regular \$388
<b>明</b> 巧手醋香黑豚肉 Fried Iberico pork loin with caramelised black vinegar sauce	例 regular \$328
啫啫芥蘭炒黑豚肉片 Sautéed Chinese kale with Iberico pork loin slices	例 regular \$288
農家小炒黑豚肉 Sautéed Iberico pork loin with chilli pepper and bell pepper	例 regular \$288
鳳梨咕嚕黑豚肉 Sweet and sour Iberico pork loin with pineapple	例 regular \$288

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## 家禽 POULTRY

 明閣炸子雞 Crispy chicken	半隻 half \$338	一隻 whole \$638
 燒雲腿琥珀百花脆皮雞 Crispy chicken stuffed with minced shrimp, accompanied by Yunnan ham and sweetened walnuts	半隻 half \$438	一隻 whole \$838
 陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in clay pot		例 regular \$338
荷香陳皮紅棗蒸雞 Steamed chicken in lotus leaf with dried tangerine peel and red date		例 regular \$338
窩燒九層塔蒜子焗米鴨 Braised duck with basil, garlic and shallots in clay pot		例 regular \$338
荔茸百花香酥鴨 (限量供應) Deep-fried crispy duck stuffed with mashed taro and minced shrimp (Limited daily supply)	半隻 half \$438	一隻 whole \$838

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## 時蔬素菜 VEGETABLES

- 麒麟雲腿翠玉瓜  
Braised zucchini with Yunnan ham slices and black mushrooms  
每位 per person  
\$108
- 🌿 羊肚菌榆耳炒爽菜  
Stir-fried assorted vegetables with morel mushrooms and elm fungus  
例 regular  
\$268
- 啫啫蝦乾甜麵醬炒唐生菜膽  
Sautéed Chinese lettuce with dried shrimps in sweet bean sauce  
例 regular  
\$268
- 魚湯山珍素菜煲  
Simmered assorted vegetables with wild mushrooms in fish broth  
例 regular  
\$268
- 鮮杏汁杞子百合浸時蔬  
Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice  
例 regular  
\$268
- 🌿 欖菜蓮藕生菜包  
Sautéed assorted vegetables with preserved vegetables,  
served in Chinese lettuce wrap  
例 regular  
\$258
- 各款時令蔬菜  
Seasonal vegetables  
(可選上湯、魚湯、濃雞湯、龍蝦湯、白灼、清炒、蒜茸炒、薑汁炒或油鹽水)  
(Choice of simmered in superior soup, fish broth, chicken consommé, lobster broth,  
poached, stir-fried, stir-fried with garlic, stir-fried with ginger or simmered with salt)  
例 regular  
\$228

🌿 素菜 Vegetarian

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## 粉、麵、飯 NOODLES & RICE

- 明** 蔥香和牛窩燒飯  
Fried rice sizzler with Wagyu beef and spring onion 例 regular \$368
- 油雞縱菌豚肉脆米炒飯  
Fried rice with marinated termite mushrooms, minced pork and rice crisps 例 regular \$268
- 明** 窩燒海味脆米飯  
Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot 例 regular \$308
- 鮮蝦荷葉飯  
Fried rice with prawns and chicken, wrapped in lotus leaf 例 regular \$268
- 鴻圖窩伊麵  
E-fu noodles with crab meat and crab coral served in supreme broth 例 regular \$368
- 明** 龍蝦湯蟹肉瑤柱乾燒伊麵  
Braised e-fu noodles with crab meat and conpoy in lobster broth 例 regular \$308
- 香茜皮蛋斑片魚湯米線  
Thin rice noodles with garoupa slices, preserved egg and coriander in fish broth 例 regular \$308
- 豉椒黑豚肉炒河  
Stir-fried flat rice noodles with Iberico pork and bell pepper in black bean sauce 例 regular \$268
- 明** 乾炒美國極黑和牛河  
Fried flat rice noodles with US Wagyu beef 例 regular \$268
- 兩面黃肉絲炒麵  
Pan-fried egg noodles with shredded pork 例 regular \$268

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## 送禮佳選 – 明閣自家製禮品

## GIFT SELECTION – HOMEMADE PRODUCTS

琥珀合桃

Carmelised walnuts with sesame (85g)

每瓶 per jar

\$138

蒜鹽黑椒腰果

Cashew nuts with garlic salt and black pepper (85g)

每瓶 per jar

\$138

明閣 XO 醬

Ming Court XO sauce (160g)

每瓶 per jar

\$298

明閣豆瓣醬

Ming Court chilli bean sauce (160g)

每瓶 per jar

\$208

